FIND OUT MORE
ON THE WEB.
WILBURCURTIS.COM

Installation Instructions
Service & Warranty Information

Revised: Nov 2001

MODELS INCLUDED

- TCTD-35
- TCTD-35S
- PTTD-3
- TCO-308
- TCO-417
- TCO-421

PTTD-3

TCTD-35

ISO 9001 REGISTERED

DIGITAL ICED TEA BREWING SYSTEMS

WILBUR CURTIS COMPANY • Montebello, CA 90640

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WILBUR CURTIS COMPANY, INC.

Iced Tea Brewer Instructions

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- TCO-417
- TCO-421

WARNING HOT LIQUID, Scalding may occur. Avoid splashing.

CAUTION: Please use this setup procedure before attempting to use this brewer. Failure to follow the instructions can result in injury or the voiding of the warranty.

CAUTION: DO NOT connect this brewer to hot water. The inlet valve is not rated for hot water.

WARNING TO AVOID SCALDING, Do not remove brewcone while brew light is flashing.

ISO 9001 REGISTERED

WILBUR CURTIS COMPANY
Montebello, CA 90640

Important Safeguards/Conventions

This appliance is designed for commercial use. Any servicing other than cleaning and maintenance should be performed by an authorized Wilbur Curtis service center.

- *Do NOT immerse the unit in water or any other liquid*
- *To reduce the risk of fire or electric shock, do NOT open top or front panel. No user serviceable parts inside. Repair should be done only by authorized service personnel.*
- *Keep hands and other items away from hot parts of unit during operation.*
- *Never clean with scouring powders, bleach or harsh implements.*

Conventions

WARNINGS – To help avoid personal injury

Important Notes/Cautions – from the factory

Sanitation Requirements

Curtis ADS System is Factory Pre-Set and Ready to Go... Right from the Carton.

Following are the Factory Settings for your Iced Tea Brewing System:

- *Brew Temperature = 204°F*
- *Dilution = 2 Gallon*
- *Concentrate = 1 Gallon*
- *Drip Mode = 30 Seconds*

System Requirements

- *Water Source: 20 – 100PSI (Min Flow Rate of 1 GPM)*
- *Electrical: See attached schematic for standard model or visit www.wilburcurtis.com for your model.*

Equipment to be installed to comply with applicable federal, state, or local plumbing/electrical codes having jurisdiction.

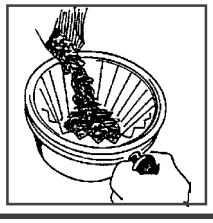
SETUP STEPS

1. *Place unit at counter height. on a firm, level base, in such a way that it can be connected to water and power supply.*
2. *Connect water line to inlet fitting on valve. Water pressure entering brewer is required to be stable and must provide minimum of 1 gallon per minute. Use water regulator for constant pressure. Required water pressures, 20 to 100 psi.*
2. *Plug power cord into electrical outlet rated 20A.*
3. *Turn on toggle switch, behind unit. Heating tank will start filling. When the water reaches probe,heating element turns on automatically.*
4. *Heating tank will require 20 to 30 minutes to attain operating temperature. READY TO BREW indicator will light at this time.*
5. *Insert brewcone. Place empty tea container under brew cone. With water at operating temperature, run brew cycle, without tea, for about 1 minute. This clears the water lines of air. Stop the brew cycle by switching off at ON/OFF button. Discard water in tea container.*

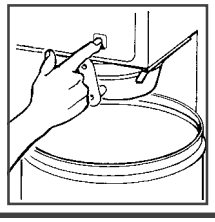
The National Sanitation Foundation requires the following water connection:
1. A quick disconnect or additional coiled tubing (at least 2x the depth of the unit) so that the machine can be moved for cleaning underneath.
2. In some areas an approved backflow prevention device may be required between the brewer and the water supply.

BREWING INSTRUCTIONS

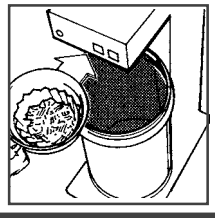
1. *Place filter in brew basket. Pour leaf tea into basket.*



2. *Slide brew cone into brew rails. Place tea container under brew cone.*



3. *Press the BREW button to brew tea.*



STEPS TO PROGRAMMING

WARNING These steps involve working with hot water. Scalding may occur if care is not taken against spilling.

PROGRAMMING ONLY REQUIRED IF FACTORY SETTINGS MUST BE CHANGED

Changing the ADS™ System Program

Your ADS System features a dynamic memory. In the event of a power loss it will remember ALL program settings.

IMPORTANT – *Before entering the program mode, allow the unit to reach brewing temperature, then press the BREW button to dispense at least 12 ounces of water. This is to clear any air that may be trapped within the water lines.*

Brew Temperature – Factory Pre-Set to 204°F

Function to set brew temperature, 170° to 210°F. Brew temperature will be indicated by READY-TO-BREW light blinking.

ENTERING THE PROGRAM MODE #1

For ALL functions you must first enter the programming mode.

- *Turn OFF the power from the Control Panel by pressing* ON/OFF .
- *Press and HOLD* BREW *and press and RELEASE* ON/OFF .
- *Continue HOLDING* BREW *until* READY TO BREW *starts blinking; RELEASE.*

CONFIRM/RESET BREW TEMPERATURE - Factory Preset to 204°

ENTER THE PROGRAMMING MODE #1:

- *Press* BREW *for two seconds, then RELEASE.*
- READY TO BREW *will start blinking. Each blink equals 2° F, starting at 170° (max. temp. 210° F or 21 blinks).*
- *To change Temperature, press and HOLD* BREW .
- READY TO BREW *will start QUICK flashing. Each QUICK flash equals 2° F. After reaching 210°, temperature starts over at 170°.*
- *RELEASE* BREW *when the desired temperature is reached. The newly set temperature will now be displayed.*

To set and exit, press ON/OFF .

BREW VOLUME - Factory Preset to Brewer Requirements

CHANGE BREW VOLUME - CONCENTRATE

ENTER THE PROGRAMMING MODE #1

- *Press and HOLD* BREW *until hot water starts running from sprayhead; then RELEASE.*
- *When desired volume is reached, press* BREW *again to stop flow.*
- *To set and exit, press* ON/OFF .

CHANGE BREW VOLUME - DILUTION

ENTER THE PROGRAMMING MODE #1

- *Press and HOLD* BREW *until cold water starts flowing from dilution faucet; then RELEASE.*
- *When desired volume is reached, press* BREW *again to stop flow.*
- *To set and exit, press* ON/OFF .

BREW CYCLE COUNTER

ENTER THE PROGRAM MODE #2

For ALL functions you must first enter the programming mode.

- *Turn OFF the power from the Control Panel by pressing* ON/OFF .
- *Press and HOLD* BREW *and press and RELEASE* ON/OFF .
- *Continue HOLDING* BREW *until* READY TO BREW *STOPS blinking; RELEASE.*

TO ACCESS BREW CYCLE COUNTER

ENTER THE PROGRAMMING MODE #2:

- READY TO BREW *will now start a pattern of LONG and SHORT blinks.*

This pattern identifies the number of brew cycles. SHORT blinks indicate the brew number from one [1] to nine [9]. LONG blinks separate the 1's, 10's, 1,000's and 10,000's.

CHANGING THE DRIP MODE (DWELL TIME) FEATURE

ENTER THE PROGRAM MODE #3

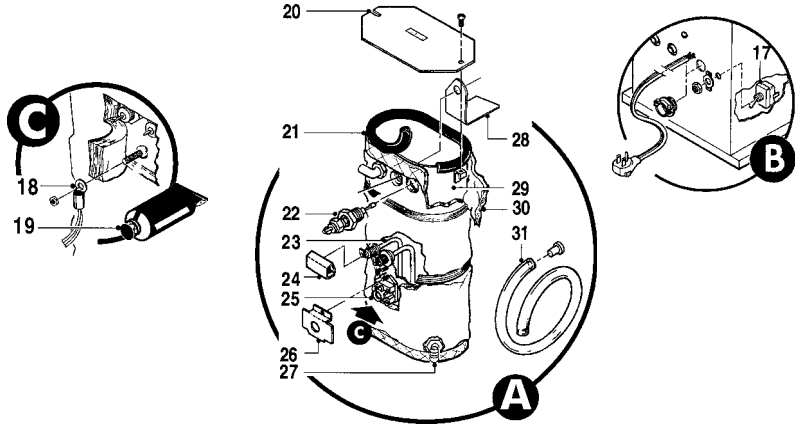
For ALL functions you must first enter the programming mode.

- *Turn OFF the power from the Control Panel by pressing* ON/OFF .
- *Press and HOLD* BREW *and press and RELEASE* ON/OFF .
- *Continue HOLDING* BREW *until* READY TO BREW *STOPS blinking and remains on.*

ENTER THE PROGRAMMING MODE #3

- *The* READY TO BREW *will now blink a pattern of flashes from one to ten. The first blink, if selected = 30 seconds; after that, each blink is one minute.*

IMPORTANT Note: Dwell time setting has an affect on dilution water flow (even though the Drip Mode starts at the end of brewcycle). Drip modes set at 7 minutes or less results in pulsing dilution flow. Drip modes set at 8 minutes or more results in continuous flow of dilution water.

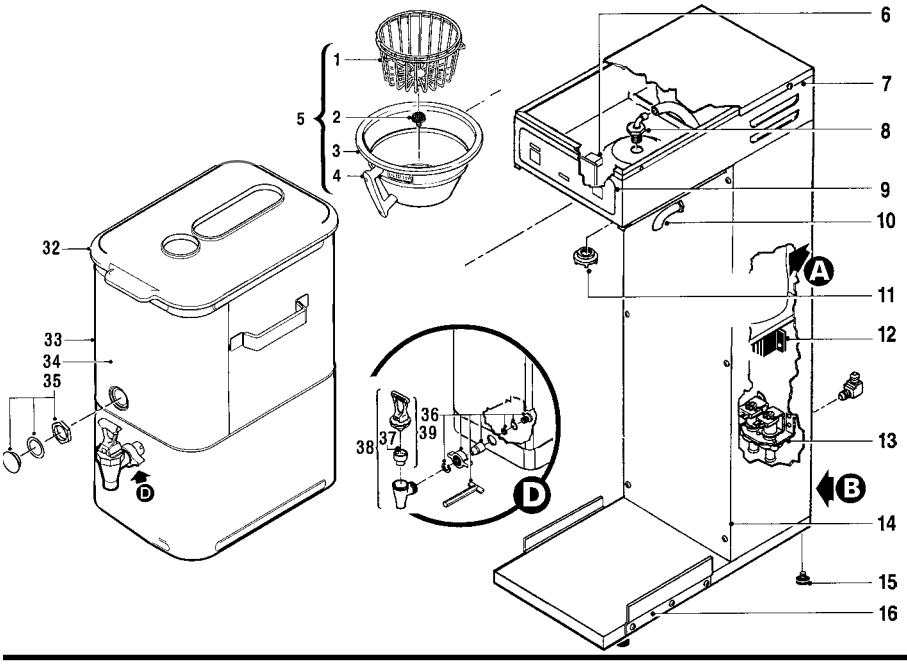


Illustrated Parts List - TCTD-35/35S Curtis Iced Tea Brewer

ITEM	PART Nº	DESCRIPTION
1	WC-3322	BASKET, WIRE 6.4 DIA PTTD/TCTD USE W/WC-3320
2	WC-3647	STRAINER BT-10 BREWCONE (EXCEPT PARADISE)
3	WC-3320	BREW CONE W/HANDLE 8.8" D W/STRAINER
4	WC-3201	HANDLE, BREW CONE BLACK
5	WC-3358	BREWCONE ASSY, W/WC-3320, WC-3322 & WC-3647
6	WC- 750	CONTROL BOARD 120V 60Hz PTTD/TCTD
7	WC-5450	COVER, TOP BREWER
8	WC-2977-01	FITTING ASSY, SPRAYHEAD W/O-RING
9	WC-39260	MEMBRANE CONTROL PANEL, TCTD
10	WC-2965	SPOUT, BYPASS ASSY
11	WC-2906	SPRAYHEAD, BLUE .178 DIA ORF
12	WC-8556	HEAT SINK ASSY DV
13	WC- 895	VALVE, DUAL INLET 120V 10W
14	WC-58017	COVER, CENTER WRAP TCTD-35S
14A	WC-58021	COVER, FRONT CENTER WRAP TCTD-35
15	WC-3502	LEG, 8-32 STD SCREW BUMPER
16	WC-8531	RAIL, BASE TCTD

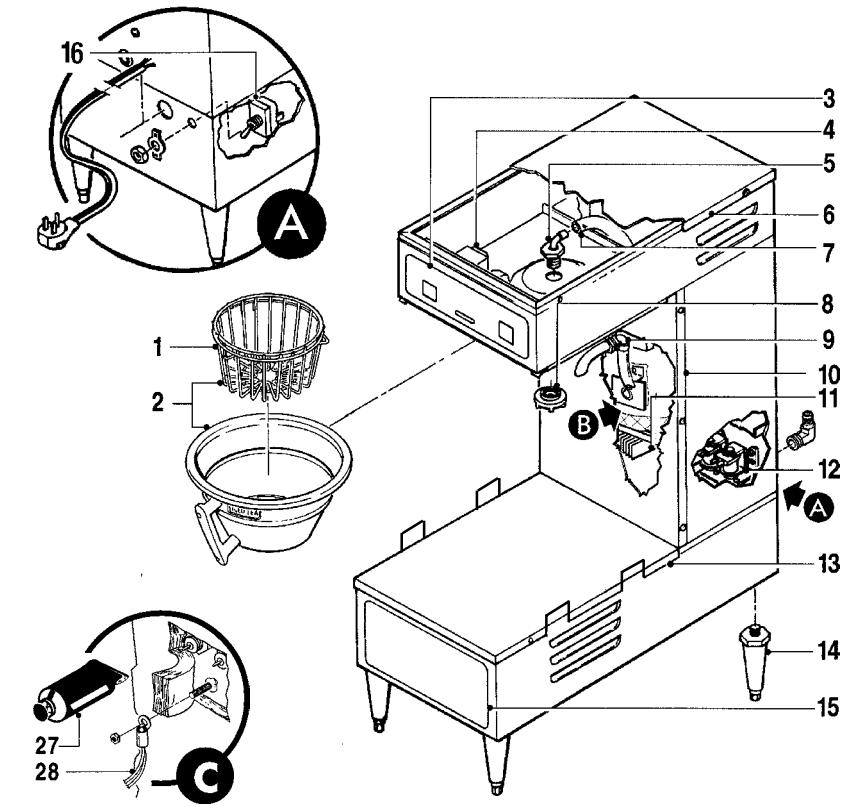
Continued – Page 3

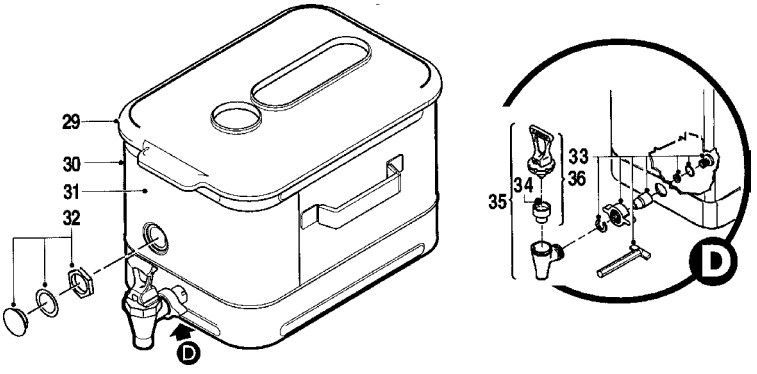
Illustrated Parts List - TCTD-35/35S Curtis Iced Tea Brewer, Continued from page 2

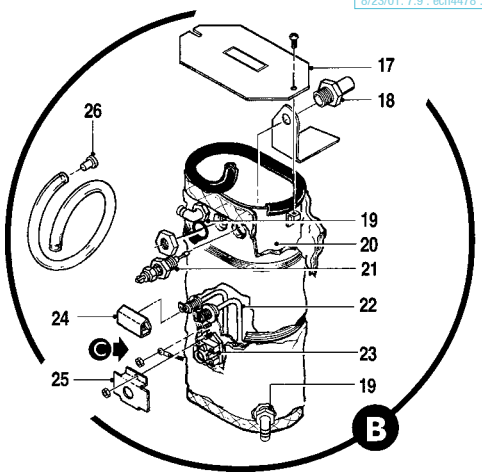


ITEM	PART Nº	DESCRIPTION
17	WC- 102	SWITCH, TOGGLE SPST 25A 125/250 VAC RESISTIVE
17A	WC- 103	SWITCH, TOGGLE DPST 25A 125/250 VAC RESISTIVE
18	WC-1438	SENSOR, HEATING TANK
19	WC-5231	COMPOUND, SILICONE 5 OZ
20	WC-5851	COVER, TANK W/NOTCHES
21	WC-43062	GASKET, TANK LID
22	WC-5502-01	PROBE ASSY, LL W/HEX FITTING, O-RING & NUT
23	WC- 904	ELEMENT, HEATING 1.6 KW, 120V W/JAM NUTS
23A	WC- 922	ELEMENT, HEATING 3.5 KW 220V GEN USE
24	WC-4394	SHOCK GUARD, HEATING ELMT
25	WC- 522	THERMOSTAT, HI LIMIT HEAT CNTRL DPST 277V 40A
26	WC-43055	GUARD, SHOCK RESET THERMOSTAT
27	WC-29009	FITTING, TANK INLET/DRAIN
28	WC-6210	SHIELD, BUBBLE
29	WC-54096	TANK ASSY, COMPLETE TCTD-35/S PTTD
30	WC-3685	INSULATION WRAP, PTTD/TCTD
31	WC-5310	TUBE, 5/16" ID x 1/8" W SILICONE
32	WC-7115	LID, TEA OVAL
33	WC-7119	SHELL, W/A TC0421
34	WC-38103	LABEL, FRONT
35	WC-3724	KIT, E-Z VIEW REPLACEMENT
36	WC-37260	KIT, FAUCET W/ADAPTER COMPL
37	WC-1805	SEAT CUP, FAUCET S'
38	WC-1803	FAUCET, SPB
39	WC-3707	KIT, REPAIR SPB FAUCET

Illustrated Parts List - PTTD Iced Tea Brewer







ITEM	PART Nº	DESCRIPTION
1	WC-3322	BASKET, WIRE 6.423 DIA PTTD/TCTD, USED W/WC-3320
2	WC-3358	BREW CONE ASSY, W/WC-3320, WC-3322 & WC-3647
3	WC-39260	MEMBRANE CONTROL PANEL
4	WC- 750	CONTROL BOARD 120V 60Hz PTTD/TCTD
5	WC-2977-01	FITTING ASSY, SPRAYHEAD W/O-RING
6	WC-5450	COVER, TOP BREWER
7	WC-5310	TUBING, SILICONE 5/16" I.D.
8	WC-2906	SPRAYHEAD, BLUE .178" DIA ORF
9	WC-2965	SPOUT ASSY, BYPASS
10	C-2407	COVER, CENTER WRAP
11	WC-8556	HEAT SINK ASSY
12	WC- 895	VALVE, DUAL INLET 120V .5 GPM COLD, .25 GPM HOT 10W
13	WC-5448	SUPPORT DECK, PTTD
14	WC-3500	LEG, 4" ADJUSTABLE
15	WC-6917	LABEL, BOTTOM PTTD
16	WC- 102	SWITCH, TOGGLE SPST 25A, 125/220VAC RESISTIVE
17	WC-5851	COVER, TANK W/NOTCHES
18	WC-2959	FITTING, SYPHON TUBE BRASS
19	WC-29015	FITTING ASSY, OVERFLOW PLATED, TIN NICKEL
20	WC-54096	TANK ASSY, COMPLETE
21	WC-5502-01	PROBE ASSY, LL W/HEX FITTING, O-RING & NUT
22	WC- 904	ELEMENT, HEATING 1.6 KW 120V W/JAM NUTS
23	WC- 522	THERMOSTAT, HI LIMIT HEATER CONTROL DPST 277V 40A
24	WC-4394	GUARD, SHOCK HTG ELEMENT
25	WC-43055	GUARD, SHOCK RST TSTAT
26	WC-43058	PLUG, PP RED DRAIN
27	WC-5231	COMPOUND, SILICONE 5 OZ
28	WC-1438	SENSOR, HEATING TANK
29	WC-7115	LID, TEA OVAL
30	WC-71183	SHELL W/A TCO-308
31	WC-38102	LABEL, FRONT
32	WC-3724	KIT, E-Z VIEW REPLACEMENT
33	WC-37260	KIT, FAUCET W/ADAPTER COMPL
34	WC-1805	SEAT CUP, FAUCET S'
35	WC-1803	FAUCET, SPB
36	WC-3707	KIT, REPAIR SPB FAUCET

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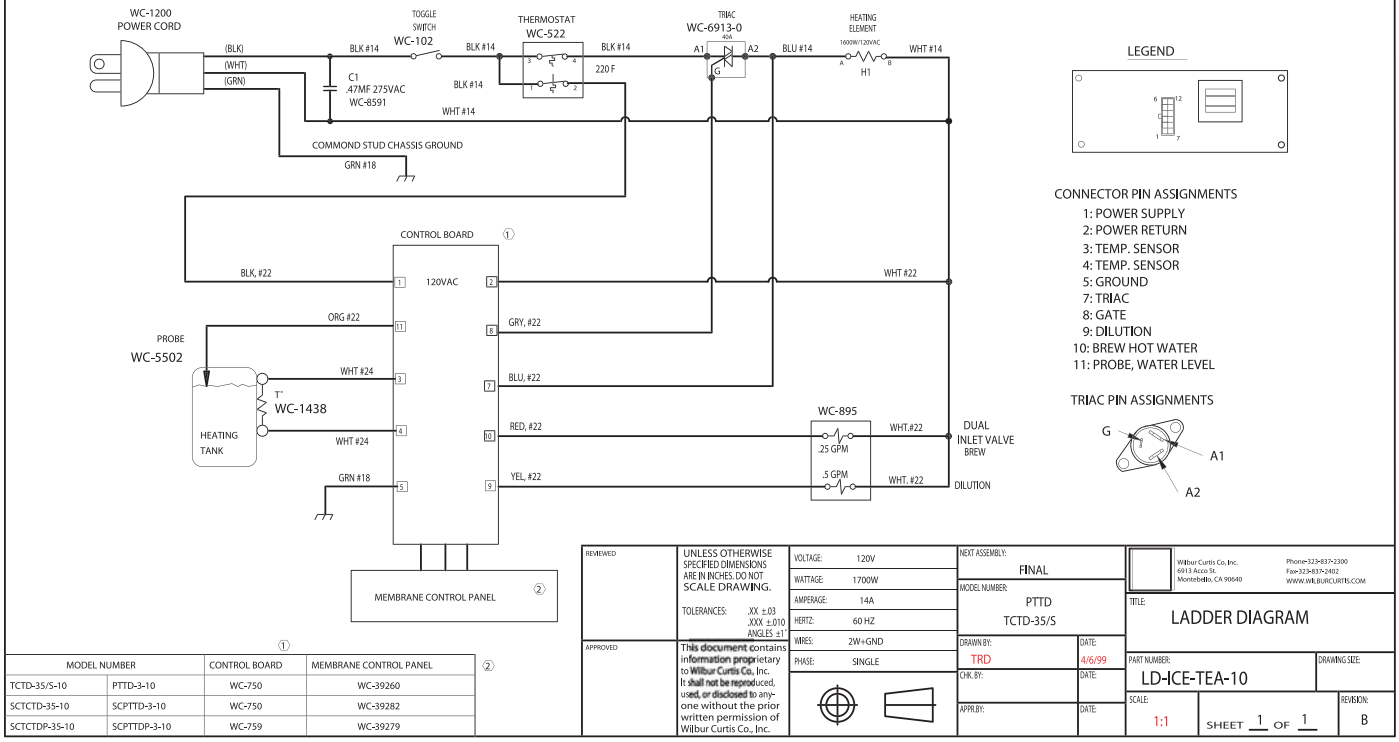
ELECTRICAL SCHEMATIC

EDR/ECN	REV.	DESCRIPTION	DATE	DR BY:	CK. BY:	APPR. BY
	N/C	INITIAL RELEASE OF DRAWING	4/6/69	TRD		
3942	A	SEE ECN-3942 FOR REVISIONS	11/7/00	SF	SAL	TRD
4435	B	SEE ECN-4435 FOR REVISIONS	8/3/01	IL		



① MODEL NUMBER		CONTROL BOARD	② MEMBRANE CONTROL PANEL
TCTD-35/S-10	PTTD-3-10	WC-750	WC-39260
SCTCTD-35-10	SCPTTD-3-10	WC-750	WC-39282
SCTCTDP-35-10	SCPTTDP-3-10	WC-759	WC-39279

REVIEWED

APPROVED

UNLESS OTHERWISE SPECIFIED DIMENSIONS ARE IN INCHES. DO NOT SCALE DRAWING.

TOLERANCES: .XX ±.03 .XXX ±.010 ANGLES ±1°

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VOLTAGE:	120V
WATTAGE:	1700W
AMPERAGE:	14A
HERTZ:	60 HZ
WIRES:	2W+GND
PHASE:	SINGLE

NEXT ASSEMBLY: FINAL

MODEL NUMBER: PTTD TCTD-35/S

DRAWN BY: TRD DATE: 4/6/99

CHK. BY: DATE:

APPR.BY: DATE:

Wilbur Curtis Co, Inc.
6913 Acco St.
Montebello, CA 90640
Phone:323-837-2300
Fax:323-837-2402
WWW.WILBURCURTIS.COM

TITLE: LADDER DIAGRAM

PART NUMBER: LD-ICE-TEA-10

DRAWING SIZE:

SCALE: 1:1

SHEET 1 OF 1

REVISION: B

WARRANTY

We hereby certify that the products manufactured by the Wilbur Curtis Company, Inc., are, to thebest of our knowledge, free from all defects and faulty workmanship. The following warranties and conditions are applicable:

- ***90 Days for Labor and 1 Year Parts from Date of Purchase from Factory:*** *This warranty covers all electrical parts, fittings and tubing.*
- ***40 Months or 40, 000 Pounds of Coffee on a set of Grinding Burrs. (ADS Grinders)***
- ***2 Years from Date of Purchase:*** *This warranty covers electronic control boards and leaking or pitting of a stainless steel body of a Brewer or Urn.*
- ***90 Days from Date of Purchase:*** *On replacement parts that have been installed on out of warranty equipment*

All in-warranty service calls must have prior authorization from the manufacturer. For an RMA (Return Merchandise Authorization) number, call the Technical Service Department at 1-800-995-0417. The Wilbur Curtis Company will allow up to 100 miles, round trip, per in-warranty service call.

CONDITIONS & EXCEPTIONS

The warranty covers original equipment at time of purchase only. The Wilbur Curtis Company, Inc., assumes no responsibility for substitute replacement parts installed on Curtis equipment that have not been purchased from the Wilbur Curtis Company. Inc The Wilbur Curtis Company will not accept any responsibility if the following conditions are not met. The warranty does not cover and is void under these circumstances:

1) Improper operation of equipment. The equipment must be used for its designed and intended purpose and function.

2) Improper installation of equipment. This equipment must be installed by a professional, certified technician and must comply with all local electrical, mechanical and plumbing codes.

3) Wilbur Curtis Company will not be responsible for the operation of equipment at other than the stated voltages on the serial plate.

4) Abuse or neglect (including failure to periodically clean or remove lime accumulations). Manufacturer is not responsible for variation in equipment operation due to excessive lime or local water conditions.

5) Replacement of items subject to normal use and wear. This shall include, but is not limited to, light bulbs, shear disks, "0" rings, gaskets, canister assemblies. whipper chambers and plates, mixing bowls, agitation assemblies and whipper propellers.

6) Any faults resulting from inadequate water supply. This includes, but is not limited to, excessive or low water pressure, and inadequate or fluctuating water flow rate.

7) All repairs and/or replacements are subject to our decision that the workmanship or parts were faulty and the defects showed up under normal use.

8) All labor shall be performed during regular working hours. Overtime charges are the responsibility of the owner.

9) Charges incurred by delays, waiting time, or operating restrictions that hinder the service technician's ability to perform service is the responsibility of the owner of the equipment. This includes institutional and correctional facilities.

10) All claims under this warranty must be submitted to the Wilbur Curtis Company Technical Service Department before return of the unit to the factory.

11) All equipment returned to us must be repackaged properly in the original carton. No units will be accepted if they are damaged in transit due to improper packaging.

12) Damaged in transit.

13) The resetting of safety thermostats and circuit breakers, programming and temperature adjustments are the responsibility of the equipment owner.

NO UNITS OR PARTS WILL BE ACCEPTED WITHOUT A RETURN MERCHANDISE AUTHORIZATION (RMA). RMA NUMBER MUST BE MARKED ON THE CARTON OR SHIPPING LABEL.

All in-warranty service calls must be performed by an authorized service center, where service is available. Call the factory for location near you.

WILBUR CURTIS CO., INC.
6913 Acco St., Montebello, CA 90640-5403 USA
Phone: 800/421-6150 ◆ Fax: 323-837-2410
◆ *Technical Service Phone: 800/995-0417 (M-F 5:30A - 4:00P PST)* ◆ *E-Mail: techservice@wilburcurtis.com*
◆ *Web Site: www.wilburcurtis.com*

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Printed in U.S.A. 8/01 F-3131-S Rev NC

10/2/01.11.1 . edr 3132 Rev NC